

# San Diego Restaurant Week

January 15<sup>th</sup> – January 20<sup>th</sup>



Lunch Menu

## **-First Course-**

*choice of one of the following*

House Salad | petite whole leaf lettuce, candied pecans, dried cranberries, gorgonzola cheese, honey-walnut vinaigrette

Sauteed Bay Scallops | fried garlic, chili flakes, shaved green onion

Roasted Pumpkin Bisque | toasted pecans, cinnamon oil

## **-Second-**

*choice of one of the following*

Lobster Macaroni 'n Cheese | Maine lobster, mini penne pasta, asiago, brie and jack cheeses, farm fresh local vegetable

Grilled Local Fish | ginger soy glaze, stir fried local vegetables, organic brown rice, wasabi-ginger aioli

Chipotle Skirt Steak | black beans, pico de gallo, chile honey glazed potato brie quesadilla, field greens, avocado crema

Peppered Turkey Melt | brie cheese, crushed avocado, lettuce, tomato, chipotle aioli

Pumpkin Ravioli | roasted corn cream, toasted hazelnuts, farm fresh local vegetables

## *Add Dessert \$5 upcharge*

Cinnamon-Star Anise Budino (Italian Pudding) | cinnamon whipped cream, burnt orange chile caramel, amaretto croquant

Flourless Chipotle Chocolate Cake | salted caramel, biscotti, basil crème fraiche

Banana Bread Pudding | toasted pecan, Maker's Mark bourbon butterscotch, whipped cream

*\$15 per person*

*Tax and gratuity not included*

No split plates and no substitutions. Not valid with any other offer.  
***One check presented per table. An 18% gratuity will be added for parties of 6 or more.***

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical problems.*